

The Sun

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TELEPHONE, BEKMAN 2200.

Prince Maximilian's Peace Bid.

The German bid for a cessation of hostilities made to President Wilson through Prince Maximilian, the new Chancellor, will be no more successful in manipulating a "negotiated peace" than Austria's was. The President knew how to answer Austria; he will know how to answer Prussia. It is true that the Chancellor phrases his peace talk to the Reichstag so as to make it seem that the Imperial Government is in accord with the President's aims and ideals. But, as Mr. Wilson himself has put it, the German Government does not think in the same terms as we and the rest of the world. Therefore its mere words cannot be accepted as honest. It is true also that the Chancellor gave the Reichstag solemn assurance on Sunday that now the German people, through their representatives in the Reichstag, are the dominant force in their Government. But in the same breath he tells the Reichstag that without its knowledge or the knowledge of anybody the Imperial autocracy on last Friday night approached President Wilson.

For the Allies to agree to stop hammering the Germans pending a bargaining for terms, until winter came to the relief of the Kaiser's collapsing military machine, would be an act of madness on the part of the Allies; and the Allies are not madmen.

The Hun has no reserves of man power. He has no ammunition. He has no supplies. How could he be trusted not to make use of a truce to patch up his shattered divisions and to replenish his exhausted stores of guns and shells? How could he be trusted not to withdraw his very soldiers from the battle line only to put them to work in the munition factories so that, breaking off negotiations, the German armies would be able to take the field again in better fighting form?

From the Huns the only act that the Allies can trust is unconditional surrender.

Buy Bonds This Month; Next Month Get Rid of Kitchin.

In spite of Mr. Kitchin of Scotland, North Carolina, the people of the United States must not fail to raise for the Fourth Liberty Loan its full six billions of dollars.

No man shall gaily say that this Liberty Loan war work for the nation and for the world has to be done over the almost insurmountable barriers which Kitchin raises against it. To indulge his fantastic notions of economics Kitchin tinkers a watch with a sledge hammer. He bores out the dam whose water power turns the mill wheel. He fines the prospector who drills for oil. He penalizes the business which, instead of squandering husbands some of its earnings for a rainy day. These things Kitchin works to everybody because he doesn't know any better.

But there is worse yet. To slake his thirst of sectional vengeance Kitchin hunts out everything that thrives north of Mason and Dixon's line, as he swore he would do, and tries with his taxes to break its back. Thus, throughout the very part of the country where the great bulk of the taxes must be paid and the great bulk of the bonds must be subscribed, Kitchin, with his economic lunacy but poisonous sectionalism, bedevils industry and jeopardizes even this Liberty Loan.

Nevertheless, immeasurable as is the damage which Kitchin's tax programme has done and still further will do to the country, the people of the United States, the people north of Mason and Dixon's line, must raise the six billions of the Liberty Loan to carry on the war, as it is now being carried on, to the triumph of our armies and to the security of the nation. Nothing else at this moment can be so important a duty, so imperative a duty, so sacred a duty, as to raise the money to fight the war.

The people of the United States, the people north of Mason and Dixon's line, have Kitchin in their midst with, and they must take up that work too; but they can attend to it later. They can get rid of Kitchin by electing a Republican House of Representatives which will confine his political activities to the boundaries of his Scotland

Neck district. But now they must buy bonds. The rich man must buy them, though Kitchin may make him poor. The poor man must buy them, though Kitchin may make him destitute. The professional man must buy them, though Kitchin may destroy his occupation. The wage earner must buy them, though Kitchin may cost him his job.

All must dip to the bottom of their pockets for coin to put into the bonds. If their cash is gone they must borrow to put into the bonds; they must take the bonds on the instalment plan. In any way they can arrange they must take the bonds until the whole of the six billions is cleared up. Then, in the very next month, in scarcely more than a fortnight after the Liberty Loan subscriptions close, they can go to the polls, vote for Republican nominees for Congress, overturn the present Democratic House majority and get rid of Kitchin.

But all this week and all next week, letting Kitchin wait his turn till November 4, everybody must buy bonds, must buy and buy.

They Took Thought and Got a Scolding.

Several hundreds of thousands of New Yorkers and visitors in the city were inconvenienced and made uncomfortable on Saturday because the Mayor and the Public Service Commission, fearing the effects on subways and bridge structures of the explosions in New Jersey, shut off the traffic over and under the rivers. They had no opportunity to inform the public in advance of the curtailment of transportation facilities, and consequently great confusion and no little hardship were imposed on citizens deprived of their customary means of conveyance about town.

Naturally, the victims of this official precaution are considerably irritated, and the authorities are being scolded vigorously for what is called their unjustified timidity.

But had the Mayor and Public Service Commission taken no steps to safeguard passengers in tunnels and on bridges, and had an explosion in New Jersey wrecked a tunnel or a bridge, the persons who now most violently denounce the authorities as overcautious would have been loudest in their condemnation of their lethargy in a dangerous situation. It would have been pointed out that they should have foreseen and provided against every contingency, and their neglect so to do would have been held to constitute a grave indictment of their capacity for their offices.

They enforced safety first, and displeased those whom they protected, but they did not err on the side of overconfidence.

The Improved and Dignified French Tank.

"Reapers of machine guns" is what the French call their new tanks. Much of the recent fighting has been in the fields of ripening grain, which have afforded cover for the nests of stinging German Maxims. The metaphor suggested itself forcefully. Every despatch pays tribute to the prowess of these agile monsters, particularly the new light models. If General Byne's lumbering machines at Cambrai drove descriptive writers to the Jurassic age, for similes, the new Renaults may as aptly be compared to rhinoceroses, which are not quite so incredible as prehistoric creatures, but still bizarre enough in appearance, almost as tough of hide, swift and just as murderous.

The Renault is six meters—about twenty feet—long and two meters wide. Its crew is two men. One of them drives. The other, in a mushroom shaped tower which he can revolve entirely upon its axis, is the gunner, working either a 87 millimeter piece or a machine gun, as the case may be. The machine makes ten or twelve miles an hour over the worst kind of going, and will climb grades, given any sort of footing at all for its caterpillar treads, exceeding 45 degrees.

The French have two other models of tanks, the Schneider, which mounts a "75" and two machine guns and has a crew of six, and the Saint-Chamond, with a "75" four machine guns and a crew of nine. The latter is driven by a combination of gas motor and dynamo. But the Renault, the newest born and the smallest, has become the favorite child.

The French say the German tank, which looks like the Saint-Chamond, except that it has a beak fore and aft and carries a crew of eighteen, a 57 mm. gun and six machine guns, is "prey just made for our 75s." It is clumsy in manoeuvre and its low hung platform and low armor protecting its caterpillars frequently foul the ground, as they have less than six inches clearance. It takes no great shrewdness to suspect that what is true of the other fellow's big tanks must be true in some degree of ours. Hence the popularity of the baby.

Yet it was the "heavies" which first won the hearts of the high command after two failures, or partial failures, had severely shaken confidence in the tanks. It happened on June 11, when General Mangin with four divisions at his disposal faced eleven divisions of Germans marching on Compiègne. The German offensive was in full stride. The Germans were almost three to one, numerically. Three to one—but he had tanks! Lots of tanks. With them he did the impossible. The German advance was turned into a retreat, almost a rout. Belief was shaken; German losses in men and material were enormous. The tanks made good. It became clear that previous semi-failures had been because the machines had not been used properly. There had not been enough of them

and there had been small effort at concealment. The German airplanes had spotted them from afar. The result had not been pleasant.

But now the tanks are a regularly recognized fifth arm, with insignia and a name of their own. The device is two cannon crossed behind a caisson with closed visor. The corps is known as "Artillerie d'Assaut." General Pétain cited them all—the designers, the workmen who made them, the mechanics who keep them in repair and the fighting personnel—with the generous words: "The infantry unanimously is ready to share with the new arm the glory of which it has been so jealous. . . . You are well worthy of the nation." That was for work from June 11 to July 18. Not that they have rested since.

And because the new tanks have been so great a success, a distinguished party of military and civil officials went around the other day to the headquarters of one General Estienne, taking with them the cravat of a commander of the Legion of Honor which they hoped "Père" Estienne would wear. He was not to be found, not for a long while. At last he was discovered. He had crawled beneath the working model of a new tank and was studying its details, oblivious to the hue and cry.

General Estienne, the public now is informed, designed the French tanks, nursed and coddled them through the workshops, put them in the field, manned them, drilled them, and to-day commands the whole new branch of the service.

He was born in Condé-en-Barrois, Lorraine, in 1860. He had not been out of l'Ecole Polytechnique many years before he was recognized as a technical expert. He designed a gonimeter, which the French army adopted. He originated methods of indirect fire, which now are used in all the armies of the world. In 1910 at Vincennes he was active in attempting to form an aviation service to be an auxiliary to the artillery.

When war broke out he went to the Belgian front, the only artillery commander. It is asserted, who entered the war with two airplanes to regulate the fire of his batteries. He was at the Marne and later commanded the artillery in the sectors of Vaux and Douaumont.

He wrote to General Pétain, December 1, 1915: "I regard as possible the realization of mechanical tractor vehicles permitting the transport across all obstacles and under fire, at a speed of more than six kilometers an hour, of infantry and cannon."

There, almost three years old, is the complete formula. General Pétain knew the man and his ability, and told him, in effect, "Go to it!" He did so.

But it is not well to say "tank" to him. A correspondent for *L'Illustration* ventured the word recently and got this retort:

"Tank! But talk French. Sauplé! Why the devil do you want to call our machines by an English name, which means tub, cistern, or I don't know what now?"

That is Père Estienne. He calls a spade a spade, and a tank a "Char d'Assaut."

Sailing Orders.

Rear Admiral Edward W. Ensbler, the superintendent of the Naval Academy, has not allowed the natural disappointment he has experienced because he cannot have his duty to spoil his disposition or relax his efforts in his present supremely important post. He wants to get into the fight, but if he must remain for a time on the job of making fighters out of the students at the academy he is going to make them the best of fighters. Nor does he confine himself to the technicalities of his profession, and the ten paragraphs of advice he has issued to the corps for the general guidance of its members are so sensible and so simply expressed that they deserve a larger circle of readers than that for which they were originally intended.

Here is what Admiral Ensbler says to the gentlemen whose progress to the right of suffrage has so recently been conferred, should take full advantage of their new opportunity to participate in public affairs. The privilege of voting should not be neglected or ignored. The right to cast a ballot carries with it the responsibility of making that ballot count. It is the duty of the qualified citizen to vote, to exert influence in the government, and to utilize the weapons of popular rule for the protection of popular rights.

That true warning "The man who does not register cannot vote" must be amended this year to include women. It has been worn threadbare by repetition, but its truthful quality remains unimpaired. A heavy registration this week will mean a heavy vote in November, and that is needed at this juncture of affairs.

Any German sincerely desiring peace can obtain information of the highest value to himself by applying to General JOHN J. PERSHING, U. S. A., now a visitor in Europe.

BARTON VON HUSARER, the Austrian Prime Minister since last July, has resigned. The new Premier, it is added, possibly will be Professor HERRMANN LAMMERS, one of the leaders of the Austrian peace party.—*News from London.*

With what affection peace is regarded when the sword is wrested from the hand of the professional militarist by a world in arms!

Chicago's great dry goods jobbers report that orders for gingham exceed the supply by 40 or 50 per cent. Therefore about one-half the Western women who know what makes women attractive must for a time remain in gingham when they more forwardly sisters already dressed in the fabric which makes the pretty look prettier.

Vote in a universal election: sign the bond subscription ballot!

a model excellent in spirit and unimpeachable in form.

AN OIL FAMINE.

What Will Happen When the Business of Prospecting Is Killed.

TO THE EDITOR OF THE SUN—Sir: You have printed several striking editorial articles on the petroleum situation in America. The situation is so serious that I do not believe that the nation will ever awaken to it until too late—after the harm has been done. Oil production depends upon prospectors. On account of the war revenue bill tax provisions the business of prospecting is becoming defunct. Thousands of prospectors are being driven out of business. Consequently a famine is a possibility.

Did you ever stop to consider what would happen if you awakened up some morning and found the world had no more oil, gas, gasoline?

That is what an oil famine would mean, for the development of gasoline depends on the development of oil; and oil is a fossil fuel, a fossil fuel associated with oil pools and petroleum is the essential ingredient of the artificial gas of most cities.

Every navy in the world would be crippled, for though many of the big ships are equipped with furnaces which burn both oil and coal, the most modern war vessels depend on oil for fuel. As it is impossible to change their engines they would at least have to hasten away to some coal base to stoke up. Every aeroplane would come down and stay down, and aeroplanes are both eyes and scouts to the modern army.

The flying boats, which have accounted for so many submarines and Zeppelins—airships—would be helpless. In one flight would fold their wings and fly no more. The 4,000,000 to 5,000,000 motor cars that course the highways of America, saving horse cost and horse feed and man power, would come to a stop. The 400,000 to 500,000 big motor trucks engaged in war transportation would be stranded and left in a double bind.

The big west front could no longer be moved. The tanks, which have terrified the enemy, could not lumber along another foot.

Three-quarters of the homes of the city would be without fuel for their kitchen stoves. The tractors that plough forty acres a day of the great Western States would be replaced by forty horses and twenty men, at a cost per tractor easily of \$500 per team and \$60 a month for each man. Threshing gangs in the West would go out of commission, and the old horse-power threshers could no more thresh modern monster grain crops than a team could plough forty acres in a day. Production of food would be cut in half by one fell swoosh, and as to prices—if the prices have hiked to-day with all the big machines at work, you can guess what would happen to prices if all the big machines suddenly went on strike, and it is on strike.

Turn, it into a jelly bag and hold the open mouth of the bag beneath the cold water faucet. Let the water run until the hang up the bag and let it drain until comparatively dry. Don't squeeze. Then add an infinitesimal portion of salt, some sweet butter and thick sweet cream, mash with a fork and serve.

It is too good to spoil by mixing with other things, unless you prefer less cream and butter, and serve on lettuce with mayonnaise dressing.

After a few hours the curd will be found a compact mass floating in a clear liquid, unless the water has boiled. Turn, it into a jelly bag and hold the open mouth of the bag beneath the cold water faucet. Let the water run until the hang up the bag and let it drain until comparatively dry. Don't squeeze. Then add an infinitesimal portion of salt, some sweet butter and thick sweet cream, mash with a fork and serve.

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CHILD'S PRICES.

The Restaurant Company Explains Its Revision of Its Bill of Fare.

TO THE EDITOR OF THE SUN—Sir: We wish to deny the charges in reference to our Washington store made in an article entitled "Childs Restaurant Near Seizure," which appeared in The Sun on October 2.

The truth of the matter is that the change in our price list was made to concede to the wishes of the Food Administrator in accordance with our policy of compliance and cooperation with the Food Administration.

No attempt was made to state advantage was taken of the war conditions to impose extra heavy burdens on the operating force and necessitate an extra large wage account, as well as to meet the constant advances in the price of food and commodities.

The price adjustment proposed and undertaken was fair to all concerned and would have netted the company no more than pre-war profits, as it was based on the same principle of price regulation as has always been used, and on which the company has built its business.

The Food Administrator no doubt acted in all sincerity in making his request, but was not well informed as to the conditions which influenced us to make the adjustment in prices. We, however, do not question or complain, but see our duty in the line of submission and cooperation, and are willing to sacrifice all for our country's sake if necessary.

WILLIAM CHILDS, General Manager.
NEW YORK, October 5.

COTTAGE CHEESE.

An Honored Dish of Our Sturdy and Well-Living Ancestors.

TO THE EDITOR OF THE SUN—Sir: Cottage cheese, known in my youth as "Dutch" cheese, was a staple dish with the Hollanders who settled New York. I have been told that sometimes they kept it for months exposed to gentle heat, as between feather beds, until it became hard in competition and stinging in flavor, when it was grated and eaten.

It has never been a novelty upon my own table or that of my people before me, and its preparation is so simple that to teach it seems to me like giving instructions for boiling water.

When milk has soured and become curdled or thickened, put it in a double boiler and set on the back of the kitchen range, where it is hot but will not boil the water in the lower vessel. Go off about your business and let it seethe alone.

After a few hours the curd will be found a compact mass floating in a clear liquid, unless the water has boiled. Turn, it into a jelly bag and hold the open mouth of the bag beneath the cold water faucet. Let the water run until the hang up the bag and let it drain until comparatively dry. Don't squeeze. Then add an infinitesimal portion of salt, some sweet butter and thick sweet cream, mash with a fork and serve.

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BUREAU TO WATCH ALL WAR CHARITIES.

Association of Organizations American Organization Alone

Has the Approval of Secretary Baker.

Spent \$4,313,568 in Nine Months.

TO INCREASE CONFIDENCE THREE HOSPITALS ADDED

Plans to Aid in Improvement of Methods and End Collection Waste.

More Than 600 Women Engaged in Caring for Needs of Invalid Soldiers.

The National Investigation Bureau, an association of "war chests" and similar organizations, has been formed to make a thorough investigation of all war charities and related activities. The plans have been approved by Secretary of War Baker and announcement has been made that the bureau has received the acceptance by the United States Government of its approval of the following organizations: American Red Cross, American Library Association, Commission of Relief in Belgium, Jewish Welfare Board, Knights of Columbus, the United Army Work with Expeditionary Forces, Y. M. C. A., Y. W. C. A. and War Camp Community Service.